



On arrival

Freshly baked speciality breads with butter and herb oil

To start

Soup of the Day | fresh baked bread

Salad of slow roasted duck | roasted baby onions | aged balsamic reduction

Terrine of slow roasted salmon | pickled cucumber salad | star anise glaze

Warm tartlet of creamed leeks | thyme | oak smoked cheddar and scallions

Clonakilty black pudding fritters | spiced tomato dressing | rocket salad

Spiced poached pear | walnuts | Ballyblue cheese salad

Smoked venison | celeriac & apple salad | grain mustard dressing

To follow

Traditionally cured Lakeland salt beef | buttermilk mash | buttered cabbage | braising liquor

Mustard glazed Fermanagh bacon steak | sage creamed potato | roasted seasonal vegetables | cider sauce

Roasted County Down chicken breast | potato gratin | creamed leeks | roasted garlic and thyme sauce

Braised shoulder of Northern Irish lamb | colcannon potatoes | thyme roasted carrot | simple lamb sauce

Grilled Causeway Coast 8oz sirloin | chunky chips | grilled flat cap mushrooms
slow roasted tomato butter | Béarnaise sauce

Artichoke wild mushroom and parmesan risotto | crispy cheese wafers

Our freshly landed fish dish changes daily | please ask your server for details

Sides

Chunky chips | garlic sauté potatoes | market vegetables | house salad | battered onion rings

Additional sides £2.50

Thursday 'Winners Menu' - Main Course, Tea or Coffee

Friday & Saturday 'Winners Menu' - Starter, Main Course, Tea or Coffee



To finish

Warm apple, plum and almond tart | vanilla custard

Classic crème brulee | homemade orange shortbread

Frozen cinnamon mousse | poached spiced rhubarb salad

Sticky toffee pudding | butterscotch sauce | Chantilly cream

Baked vanilla rice pudding | strawberry preserve | clotted cream

Dark chocolate, honey and almond tart | orange syrup

Selection of Northern Ireland cheese | fruit chutney | celery | biscuits

Tea or freshly brewed coffee



At Stonebridge we pride ourselves in providing our customers with freshly prepared food using the finest seasonal and local ingredients